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Stable coffee drink prepn. - comprises aq. extract of coffee, milk and sweetener contg. polyglycerine fatty acid ester and citric acid monoglyceride

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Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 63105640	A	19880510	JP 86251279	A	19861022		198824 B
JP 92030823	B	19920522	JP 86251279	A	19861022	A23F-005/24	199225

Priority Applications (No Type Date): JP 86251279 A 19861022

Patent Details:

Patent	Kind	Ln	Pg	Filing Notes	Application	Patent
JP 63105640	A		3			
JP 92030823	B		4	Based on		JP 63105640

Abstract (Basic): JP 63105640 A

The method includes adding polyglycerin fatty acid ester 0.01-0.5 w/w% and citric acid monoglyceride 0.1-0.5 w/w% in the coffee drink composed of the aqueous extract of coffee, milk component and sweetener.

USE/ADVANTAGE - By using above two surfactants together, the coffee drink shows excellent emulsion stability and hardly suffered from the germination and multiplication of the spores of thermoresistible microbes.. -

O/O

Derwent Class: D13

International Patent Class (Main): A23F-005/24